

Manichan Garden House
*The Authentic Lao Cuisine Learning
 &
 The Outdoor Museum in Vientiane*

Everyday MON - SUN
9 am - 2 pm

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Manichan Garden House is the outdoor museum and it is one of the tourist attractive venue of the authentic Lao cuisine learning center in Vientiane Capital. It is located about 19 km from the downtown, in Ban Dan Xang, Xaythani District.

We have founded since 20 / 05 / 2015, this is a private property of Mrs. Manichan who loves to keep this outdoor museum for a troop of young people in Laos as well as in abroad and other later generation to learn and deeply understand about the Lao culture, knowing what our ancestors had used their equipment during their daily life. In the other hand, we would like to encourage and strengthening this objective for long last ever.

What we do?

We have a variety of Lao activities for you to be experienced and learn by yourself at our site. Particularly the Authentic Lao Cuisine Learning center in Vientiane, this is the highlight of the Manichan Garden House which you could find below the special menu; and combining with the site itself called as the Outdoor Museum for people to learn about the difference of Lao herbs, plants and the old equipment of Lao ancestors; and the center learning of the Red tribe (Son Phao Thai Daeng) in Laos, specially the costumes;

~~~~~ Thank you for visiting us ~~~~~

## The Authentic Lao Cuisine Learning & The Outdoor Museum in Vientiane.

E-mail: [vithayaphetsomphou@gmail.com](mailto:vithayaphetsomphou@gmail.com); <https://www.laocookingclass.com/>

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### Itinerary.

08h30. Meet our English tour speaking guide at the lobby of your hotel. 08h30-09h00.

Leave your hotel to our garden. Around 20-30 minutes (depends on traffic). Our garden is in Ban Dan Xang, Xaythani District, and Vientiane Capital. Stop at local markets to purchase some ingredient for your menu of cooking. Once arrived at our garden, meet our chef and introducing about your cooking class of today. Lao menu of today!

**Price: US\$ 45 / Person (Join in Cooking class 2 to 10 Pax).**

**Rate valid from now till Dec 2023.**

What are Including:

- Transfer (pick up & drop off) from/to hotel in town with our Lao English-speaking guide.
- Cooking & lunch
- A bottle of water, tea or coffee
- FOC for your guide escort during the tour
- CHILD under 11 years old, No charge!

**\*Remark! When you arrange your own transportation, just deduct (-) US\$10 /pax.**

(Please be noted, our Lao English speaking will remain escort your group today)

\*\*The menu is flexible at some time of your request and adjustable.

\*\*\*All new booking can be made through this email 24/7 and advance booking 24 hours before date is accepted.

Payment is required by cash or wire payment 3 days before the operating day.

**Lao Traditional Baci ceremony:**

1-5 Pax: 1,500,000 Lak.

6-10 Pax: 1,800,000 Lak.

11-15 Pax: 2,000,000 Lak.

16-25 Pax: 2,500,000 Lak.

- Mak Beng making (Made from flowers and banana leaves used for worshipping rituals )  
And Lao fruits Carving . : US\$ 35/pax.
- Burn / grill Khao lam (glutinous rice roasted in bamboo joints ) + Grill chicken +Lao papaya salad making : US\$ 35 /pax.

\* **Cancellation Policy:**

-1 Day before arrival is no charge if cancelled at the same day arrival 100 % charge.



### *Our Menu Today*

- *Making a steamed rice (Nuang Khao Niaw);*
- *Making a traditional Lao sauce (Jeaw), can be a sauce of eggplant or tomato;*
- *Grilled pork wrapped in Pandanus (Pandanus leaves);*
- *Long beans salad;*
- *Fish Stew (Catfish or other);*
- *Seasonal Fruits;*

- |  Manichan Garden House |

- ~~~~~ (Thanks for visiting us) ~~~~~





### [Full day Cooking class tour at Manichanh Garden house by tuk-tuk.](#)

**8:00 – 8:30** : Meet your local guide at the hotel (kindly note that the tour will be a join in tour basis, we might pick you up at different time 8:00 to 8:30 and don't be surprise with another guests join your tour).

Once everyone on board (On our TukTuk, a local transportation) we then drive to ThongKhankham market, the local market in town and where local people come to sell their vegetables, meats and other foods. We spend a bit of time at the market, then continue driving to Manichan Garden House, en-route stop also Dongmarkkhai market for some local ingredients and at discretion, testing a local deep fried insects.

Arrive at Manichanh Garden house then enjoy welcome drink.

Tour in the Manichanh Garden, learning about: plants - medicinal plants - endangered plants and various trees that have been preserved for the young people to inherit.

- Learn about the tools that Lao people used to have in the past.
- After visiting the garden, listen to the tour guide's lecture and lead the group of tourists to start learning about traditional Lao cooking, such as:

Making Lao food according to the list of food specified in the food activity for tourists to do cooking class then enjoy your lunch.

Afternoon, Learn to make rice pudding and learn how to Mark Beng 3 karps - 5 karps - 9 karps.

After making the Mark Beng, bring the group into the Dan Chang temple to pray for blessings.

Drive to the town to visit evening ThaLuang market for traditional food. Enjoy strolling along the Mekong River for sunset.

Finally back to your hotel.

**Price : 4 - 10 pax = USD 88/pax**

### Our Services Include:

- Lunch.
- Tours and transfers by TukTuk.
- English speaking local guide

- |  Manichan Garden House |

~~~~~ (Thanks for visiting us) ~~~~~

